

La Piazza Antica FESTIVE MENU

Two Courses £29.95

Three Courses £36.95

Sunday – Friday from 5 p.m.

Starters

SALMONE ZAFFERANO

smoked salmon, grilled asparagus, poached egg,
crunchy croutons, lemon & saffron sauce

ARANCINE ALL FUNGHI (V)

mozzarella and mushrooms stuffed crispy rice ball
topped with Napoli sauce and
Grana Padano shavings

PATE DELLA CASA

homemade chicken liver pate served with red
onion marmalade, gherkins and toasted bread

FORMAGGIO DI CAPRA

grilled goats cheese served with crostini, crispy
Parma ham and red onion marmalade

CESTINI DI MARE (supplement £2)

scallops and Argentinian prawns filled tartlet,
served with chilli sauce and pea puree

CALAMARI

lightly floured squid rings sprinkled with parsley
and diced peppers, served with Marie Rose sauce

FUNGHI ALL'AGLIO (V)

fresh mushrooms sautéed with garlic, served with
soft cheese and crispy crostini

ZUPPA DEL GIORNO (V)

homemade soup (please ask for details)

Mains

SCALOPPINE DI TACCHINO

turkey escallops topped with a Parma ham, brie and cranberry sauce,
served with Marsala sauce,
brussels sprouts, roast potatoes and carrots

DUO DI ANATRA

confit duck leg and smoked duck breast, served with dauphinoise
potatoes, brussels sprouts, carrots,
topped with port & black cherry sauce

BRANZINO E GAMBERI

pan roasted sea bass fillet, creamy prawns and lemon sauce, baby
potatoes, broccoli and carrots

CONTROFILETTO AL PEPE

8oz sirloin steak served with house chips, roasted cherry tomatoes and
peppercorn sauce

AGNELLO AL ROSMARINO (supplement £4)

lamb shank in rich rosemary sauce, served with roast potatoes, pea
puree and carrots

LINGUINE AL SALMONE

smoked salmon and prawns' linguine in a creamy tomato and chive
sauce topped with asparagus

MELANZANE PARMIGIANA (V)

baked aubergines layered with tomato sauce and parmesan, served
with a slice of grilled polenta

GNOCCHI FIORENTINA (V)

potato dumplings cooked in a creamy garlic and spinach sauce
topped with grilled goats cheese crumbs

PIZZA INVERNALE

white base pizza with gorgonzola, caramelised onion, fennel sausage
and crispy sage

Desserts

CHRISTMAS PUDDING

served with brandy sauce or pouring cream

PANNA COTTA

homemade cream & limoncello liqueur pudding, lime coulis and
crushed biscuits

TIRAMISU

homemade espresso & Marsala wine-soaked sponge biscuits
layered with mascarpone

TORTA DELLA NONNA

a sweet pastry dough filled with a rich custard,
topped with nuts and icing sugar



*Vegetarian Dishes (V) 

Our menu descriptions do not mention all ingredients so please ask your server before ordering. Gluten free options are available on certain items. We cannot guarantee any of our dishes are 100% free from allergens. All items are subject to availability. Available from 24th November to 28th December